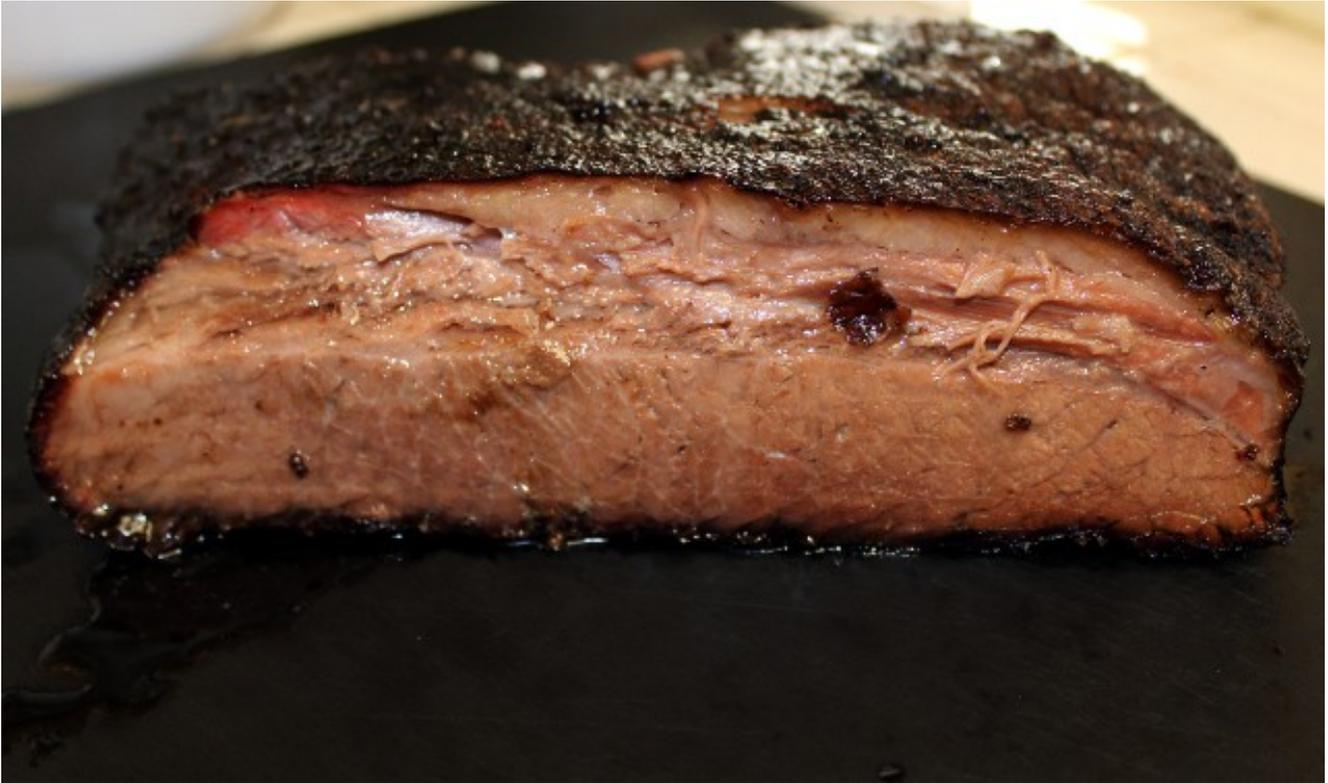


How to Barbecue a Brisket



This barbecue beef brisket recipe will show you how to barbecue a brisket, the king of barbecue meats.

Now that's exciting!

I've had beef brisket before, but few have quite the flavor you'll get when you make this recipe. The seasonings, the wood, and the techniques that I show you will help you turn out a world-class beef brisket.

Note: Barbecue beef brisket comes from Texas. They cook it there in large [offset smokers](#) using [oak](#) wood. This is the wood that you should use. If you can't get [oak](#) wood, a 50/50 combination of [apple](#) and [hickory](#) works very well as a close second.

Cooking time for a Barbecue Beef Brisket is about 40-50 minutes per pound at 275°F. That means a 10-12-pound brisket will take 7-10 hours to cook.

The time estimates for this barbecue beef brisket recipe and all the recipes at [Barbecue-Know-How.com](#) are estimates.

Never use the time to gauge when something is done cooking. Use a Thermometer.

Experienced pitmasters can tell when a brisket is done by the "feel" of the meat. It feels loose and floppy, with an almost jelly-like consistency.

Most people can't tell when something's done by feel; that's okay; that's what [thermometers](#) are for. After a while, you'll know what a properly cooked brisket feels like. For this recipe, you want your barbecue beef brisket to finish at an internal temperature of 203°F.

Okay, let's get down to how to barbecue a brisket.

Ingredients:

- 1 10-12-pound full packer brisket
- 1/2 cup [Brisket Rub](#)
- [Beer Mop](#)
- [Texas Barbecue Sauce](#) or [Barbecue Sauce](#) of your choice

1. The night before your barbecue, trim your brisket. See the guide at <https://www.barbecue-know-how.com/how-to-barbecue-a-brisket.html>.
2. Apply the rub evenly on all sides of the meat. It takes about 1/2 cup to season a 10-12-pound beef brisket. Save 2 tablespoons of the rub for the beer mop.
3. Place the brisket, uncovered, in your refrigerator. Refrigerate overnight.
4. Heat your barbecue to 275°F.
5. Barbecue your beef brisket at 275°F for about 4-6 hours. If using a mop, apply every 1½ - 2 hours. Make sure the brisket is dry before applying more mop.
6. Start checking your temperature. When the temperature reaches 160°F-170°F, and you have good bark formation, wrap in butcher paper, parchment paper, or aluminum foil and return it to your cooker. Cook until the internal temperature reaches 203°F.
7. Remove the barbecue beef brisket from your cooker and let rest, in the wrap, for 30-45 minutes. The longer you let it rest, the better it will be. You can also wrap it in a blanket and place it in an ice chest for several hours to let it rest and keep it warm.
8. Remove the paper. Slice against the grain. (Use the picture you took as a reference) Serve with [Texas Barbecue Sauce](#) or any [Barbecue Sauce](#) you like and some of the meat juices.
9. Enjoy the best barbecue beef brisket you've ever had.



Do you have a question or comment about how to barbecue a brisket? Something else?
Please [contact me here](#).